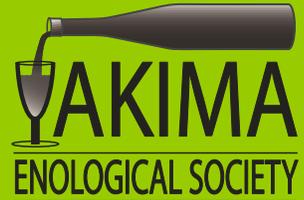


Chapter of the
Enological
Society
of the
Pacific Northwest

November 2013

Y.E.S!



A monthly publication for members of the Yakima Enological Society

December Preview Y.E.S. Christmas Party



Mark your calendar:
Wednesday,
December 11 in
the Garden
Terrace Room at
the Red Lion

Hotel. Plan on joining Y.E.S. members and guests for a fun evening of good food, wine and dancing. This year, Bill Brennan and his band, Stimulus Package, will be playing for us.

We will again have the Prime Rib station, which has been a big hit in the past. We are still working

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Plan Ahead Y.E.S. Calendar of Upcoming Events

December 11...
Christmas Party

Red Lion

January 8...
The Blind Leading the Blind
Yakima Valley Museum

February 12...
To be announced
Essencia

~ Robin Kisala

Holiday Appetizers and Wines that Look and Taste Like a Million Bucks... *but on a Budget*

Created by Chef Greg Massett, Head Chef at the Yakima Country Club and sponsored by Grocery Outlet of Yakima, Vicki and Dennis Baker, Owners

Here's your chance to sample Chef Greg Massett's legendary culinary creations made especially for your holiday entertaining. Greg will create his delicacies from ingredients that can be purchased from Grocery Outlet here in Yakima!



Vicki and Dennis, and their crew, will pour a variety of wines to pair with what Chef Greg prepares for us. We promise that you will be surprised and amazed by the prices and quality that is available.

Event Details

Date: Wed., Nov. 13th

Place: Yakima Valley Museum

Time: 6:30 p.m.

Cost: \$20 Members; \$25 Guests

Note: Please bring at least one wine glass. We will be drinking both red and white wines, so you might want to bring a red and a white wine glass.

Registration

Mail in: Postmarked by Nov. 8

Online: Paid by midnight Nov. 10

Phone: Call Marie Clark at 697-3364 by 8 p.m. Nov. 11

\$\$\$\$hhhhhhh! It will be our secret... Million-dollar gourmet holiday creations by Chef Greg Massett and fabulous wines on a Grocery Outlet budget!



~ Yakima Grocery Outlet Tasting Committee:
Vicki and Dennis Baker, Laurie Kirkland, Karen and Leo Lee,
and Susan McPhee – Y.E.S. Board Liaison



Warm Up Your Kitchen

The history of soups and stews is probably as old as the history of cooking.

Combining ingredients in a pot to create a nutritious, filling, easily digested liquid-based food is universal across culture, climate, and geography. The rich variations, of course, have evolved according to local ingredients and tastes, and include any combination of liquid, vegetable or fruit, grain, legume, protein, and dairy. "Recipes" for soups and stews are latter day creations, and frequently cause one to purchase out-of-season and expensive ingredients. So look around and think for yourself.

Try something like the following suggestion for the Northwest fall season: Chicken Soup with Butternut Squash. This hearty soup will put welcoming heat and moisture in your fall kitchen. It also begs for a crisp, dry white wine as accompaniment!

~ Jill Skone

New Member Welcome

Y.E.S. welcomes three new members this month: **Donna Staples**, **Pam Friedt**, and **Mike Besso**. Mike said he has just moved to Yakima and is looking forward to meeting the Y.E.S. members. Welcome to all of you.



This brings the current membership to 109. We hope to see all of our new members at the next event at the museum on November 13th and at the Christmas party at the Red Lion on December 11th.

~ Susan McPhee



Eat this... Drink that

Recipe submitted by *Jill Skone*
Wine suggested by *Brad Baldwin*



This month: Chicken Soup with Butternut Squash served with **Charlie Hoppes Wine Boss 2012 M100 White Wine**. Regular price: \$12.00. Y.E.S. price: \$9.60 at Stems in downtown Yakima.

Chicken Soup with Butternut Squash

Ingredients:

- Butternut or other winter squash, about 1½ lbs.
- 3-4 cups chicken broth
- Boneless chicken pieces, about 1½ lbs
- 1 Tablespoon olive oil
- Medium onion, finely chopped
- Salt and fresh-ground pepper, to taste
- 4 garlic cloves, minced
- 1-2 teaspoons oregano or other preferred spices
- 1 cup chopped sun-dried tomatoes, or comparable fresh
- ⅔ cup uncooked quinoa or other small grain
- ¾ cup pitted, quartered Kalamata olives, or other comparable flavorful addition
- Small handful of chopped fresh flat-leaf parsley or other fresh herb on hand
- ½ cup shelled pumpkin seeds (optional)

Directions:

Quarter, seed, and steam squash until barely tender. Take out half of it to cool. Skin squash and cut in chunks. Continue to steam remaining squash until very tender. Cool, skin, and mash.

Bring broth to a simmer in large saucepan. Add chicken pieces and simmer until cooked through, about 15 minutes. Transfer chicken pieces to plate and cool. Transfer broth to another bowl.

Return the large saucepan to the stove and add oil. Sauté onion until it's starting to turn brown. Add salt, garlic and spices. Cook, stirring, an additional minute. To this mixture add tomatoes and all the squash, stirring to combine. Stir in chicken broth and quinoa (grain). Simmer, cover and cook until grain is tender. (Quinoa will take about 15 min, turning translucent.) Shred the chicken. Stir chicken and olives into soup and simmer, uncovered, to heat, about 10 minutes. Stir in parsley and pumpkin seeds, and serve.

October Recap: Bus Trip to Walla Walla

Early Sunday morning, October 13, an intrepid bus-load of Y.E.S. members and guests left Yakima for a wine-filled day in Walla Walla. (Did I mention early? One of our members said he hadn't been up early enough to see a sunrise in years!) A boxed continental breakfast was provided by Wendy Guske and many comments were made about the high quality of the food. If anyone has a holiday event coming up and would like assistance with catering, please call Wendy at 945-5391 for professional ideas at a very reasonable cost.

Back to the road trip... after a rollicking ride (thanks to the group in the back of the bus) we arrived at our first stop, **Waterbrook** where we enjoyed the beautifully landscaped grounds while tasting their wines. Then on to our next stop of four smaller wineries; **Sleight of Hand Cellars, Balboa Winery, Beresan Winery** and **Saviah Cellars** where we split into smaller groups to taste the wines without overwhelming these smaller tasting rooms. Next we stopped at **Basel Cellars Estate Winery** for a catered lunch by **Andrae's Kitchen** with Basel Cellars wine. What a beautiful facility! The winery can also be used for a conference center or for other events since they have rooms on site and a swimming pool for recreation. Then it was on to **Amavi Cellars**

where we were greeted by one of the owners and the winery dog! What could be better than sipping great wine on a beautiful day while overlooking the Walla Walla countryside from the winery's spacious deck? Finally we ended up at the Walla Walla airport commercial center where new and smaller start-up wineries have the opportunity to create wine and learn about the industry. There we visited **Five Star Cellars, Mannina Cellars, Eleganté Cellars** and **Tamarack Cellars**. Unfortunately, Revelry Vintners was closed by the time we arrived. This was really too bad for them since, as usual, our group of wine drinkers also did some serious damage to wine-buying budgets by purchasing over 10 cases of wine — which were transported on the bus back to Yakima.

While the beautiful weather is never guaranteed, if you are interested in a fun time while drinking wine, stay tuned for the bus trip in 2014!

~ **Julie Johnson**

~ **Susan McPhee**

Christmas Party... continued from page 1

on the rest of the meal, but rest assured it will be good! Brad Baldwin from Stems will again be choosing the wines for the evening. He's done such a great job for us in the past, so you know lots of very good wine will be served. We are able to keep the price the same as the last two years, \$65 for members, and \$70 for guests. Come celebrate the holidays with us.

What: Yakima Grocery Outlet Tasting

When: Wed., Nov. 13 – 6:30 p.m.

Where: Yakima Valley Museum

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE

Postmarked by Nov. 8, 2013

**Or pay online at the Y.E.S. website
by MIDNIGHT, NOV. 10, 2013**

www.yakimawine.org

Members ----- @ \$20 = \$_____

Guests ----- @ \$25 = \$_____

Total Enclosed: \$_____

Please clip and mail this form with your check to: Yakima Enological Society, PO Box 2395, Yakima WA 98907

All reservations must be paid for in advance and are NON REFUNDABLE

**Yakima
Enological Society**

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**We're on the Web...
www.yakimawine.org**

*This newsletter published by Jonelle Foutz,
Write Mind, PO Box 1194, Yakima WA 98907*

President's Corner

November 2013

It may seem a little early to be talking about the Platinum Wines and the Y.E.S Annual Platinum/Scholarship Dinner April 12, 2014, at the Yakima Country Club, but this month the cycle begins with the 13th annual Tri-City Herald's Great Northwest Platinum Wine Judging. (Great Northwest includes Washington, Oregon, Idaho and British Columbia.) This is considered the Best of the Best. Wine entries must receive a gold medal to be entered into the judging.

After the results are in, Chuck Johnson and the Platinum Committee members will be contacting the wineries for enough wines for the 2014 Dinner. Procuring enough of these wines is not an easy task; some of these wines are previously sold out or are in a very limited production.

This year, sitting in on the judging panels will be Bryan Hollenbaugh and John Kisala, our bid winners from last year's Platinum auction. It will be interesting to hear about their experiences on the judging panel.

If you have an interest in being a guest judge, this is a priceless experience. Remember that proceeds from the auction go to fund wine scholarships. This year Y.E.S. was able to donate to YVCC, WSU Tri-Cities, and Walla Walla Community College wine programs. So, not only do you get to treat your palate to some wonderful wines, but bidding on being a guest judge financially assists future viticulturists in our state. A win-win in my book! So... let the cycle begin!

~ Gerry Amos, Y.E.S. President

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